

## THE YEAST-DERIVED NUTRIENT SOURCE FOR ORGANIC NITROGEN

**Natuferm® Pure** is a source of autolysed yeast that is especially suitable in case of nitrogen deficiency and/or high potential alcohol percentage. Its high nutrient content promotes yeast growth and the rapid completion of fermentation, while also preserving the aromatic typicity of each grape variety. **Natuferm Pure** increases the yeast's production of aromatic fermentation esters.

### PROPERTIES

- Ensures regular, complete alcoholic fermentation
- Ensures the yeast can withstand nitrogen deficiencies and/or must with high potential alcohol
- Preserves and enhances the aromatic typicity of grape varieties
- Contributes to the biosynthesis of esters
- Dried product in microgranule form for quick, easy suspension

### COMPOSITION AND FORMULATION

- 100% *Saccharomyces cerevisiae* yeast autolysate
- High in amino acids
- High in trace elements
- Naturally low in amino acid precursors for biogenic amines

### DOSE AND DIRECTIONS FOR USE

- **Dose:** 20-40 g/hl, depending on the must's initial yeast assimilable nitrogen (YAN) content and/or potential alcoholic strength.
- **When to add:** Incorporate during the first third of alcoholic fermentation (density > 1060) by pumping over after inoculation.

Do not add ammonium salts at the same time. Yeast has a preference for ammonium salts and will therefore not use the nutrients supplied by **Natuferm Pure**.

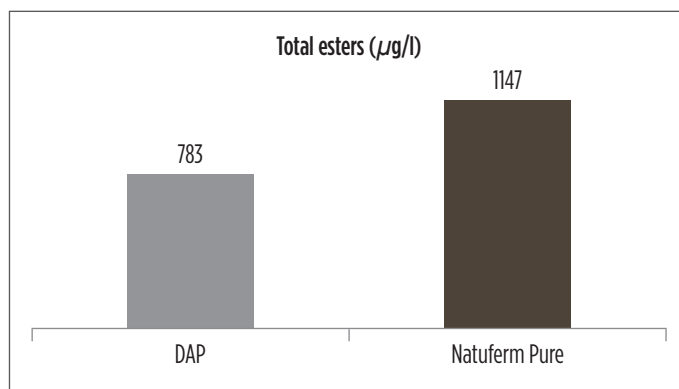
Inorganic nitrogen should be added when the density is < 1060.

- **Directions for use:** Suspend **Natuferm Pure** in 10 times its weight in must.

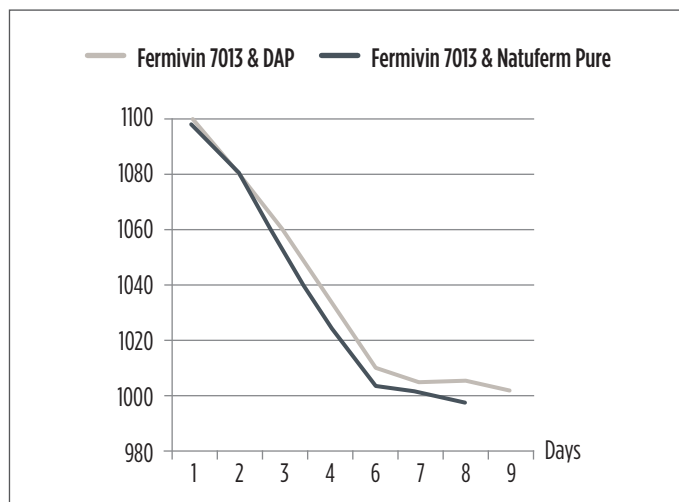
### PACKAGING AND STORAGE

- 1 kg: hermetically sealed, multilayer laminated bags
- 10 kg: plastic bags in a carton
- Store in a cool, dry place (5-15 °C • 41-60 °F).

Special care has been taken to ensure that the information provided here is accurate. Since the specific conditions in which users apply and use our products are beyond our control, we do not guarantee the results that users will obtain. Users are solely responsible for determining the appropriateness and establishing the legal status of use.



Total esters produced during alcoholic fermentation with and without the use of 20 g/hl of Natuferm - Asti, Italy, 2012.



Fermentation kinetics of a Syrah must (in the liquid phase, NTU 328, pH 3.72, Nass 188 mg/l) - Natuferm Pure and DAP added at density - 10 points - DAP at 8 mg/l of YAN vs. Natuferm Pure at 2.5 mg/l of YAN.



Oenobrand products are made from yeast derivatives selected and dried using exclusive technology. Special attention is paid to producing them in microgranule form, which ensures their great ability to disperse quickly and without forming lumps.

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